



CHAKANA ESTATE SYRAH

ORGANIC WINE

Winemakers: Gabriel Bloise and Alberto Antonini



Varietal Composition: 100% Syrah.
Origin: Finca Cobos, Agrelo, Lujan de Cuyo, Mendoza.
Altitude: 960 m.
Viticulture: Organic, certified.
Soils: Mostly loam, with sandy loam spots, 100 cm and deeper, with calcium carbonate coated gravels in some areas.
Climate: Sunny and dry, large thermal amplitude.
Production: 30.000 bottles.
Aging: Oak barrels and concrete vats, for 6 months.

Tasting Notes: ***“No one has really cracked Syrah yet in Argentina, but this one comes closer than a lot of wineries. The oak is skillfully handled (as ever), the tannins smooth and supple, the fruit sweet and juicy with an appealing fruit salad of red plum and strawberry and a meaty under-tone.” Tim Atkin.***



Scores and Awards (*)	
2013	90 TA
2012	90 TA

(*) WA: Wine Advocate (Robert Parker); WS: Wine Spectator;
W&S: Wine and Spirits, ST: International Wine Cellars (Stephen Tanzer);
WE: Wine Enthusiast; DS: Descorchados (Patricio Tapia); JS: James Suckling;
TA: Tim Atkin; DWA: Decanter Wine Awards; IWC: Internacional Wine Challenge;
MV: Mundus Vini; IWSC: Internacional Wine and Spirit Competition;
GLD: Gold; TR: Trophy